



*Casanova di Neri*

## PIETRADONICE

Toscana IGT

With Pietradonice, Casanova di Neri makes a great international variety its own. Cabernet Sauvignon is well known for its ability to reflect, interpret and be forged by a territory. Casanova di Neri's expertise in the vineyard and the cellar prove, once again, how a unique terroir can craft unique wines. A wine of decisive character and striking personality is the child of a special microclimate and a soil found nowhere else, one that contains the fragments of onyx that lend their name both to the vineyard and the wine itself. This is a magnificent red of immense depth, with huge aromas, fragrance and flavours. Its tannins are supremely elegant, conveying a sweet aftertaste that lingers in the mouth.



<b>VINTAGE</b>	2018
<b>APPELLATION</b>	Toscana IGT
<b>GRAPE VARIETY</b>	100% Cabernet Sauvignon
<b>GIOVANNI NERI TASTING NOTES</b>	This is a lively, deep red with an attractive, expressive bouquet combining a mix of red berries with bitter cherry and some citrus notes. It's in the mouth, however, that the dominant traits of 2018 come through most clearly, in perfect balance and very elegant tannins. Fresh hints of fruit carry through to suggest a great future for this vintage. The finish is a perfect balance of freshness and length that underscores the remarkable polish of Pietradonice 2018.
<b>VINTAGE NOTES</b>	The winter of 2018 was very cold, with temperatures so low that bud break occurred a week later than had been the norm for previous years. Spring rainfall was plentiful. The vines bloomed in the final week of May. Summer began cool, and June and July went by without extreme heat. A large range in diurnal temperatures in the period prior to harvest allowed the grapes to mature slowly and steadily.
<b>HARVEST</b>	Manual in the last week of September.



## *Casanova di Neri*

### **VINIFICATION**

We select the bunches manually before de-stemming and selecting the grapes with an optical selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

**AGEING IN OAK BARRELS** 18 months

**ALCOHOL/VOL.** 15°

**DRY EXTRACT** 32,1

**TOTAL ACIDITY** 5,83

**BOTTLING LOT.** 521

**SERVICE TEMPERATURE** 16 - 17°  
C°